

WOMEN AND FASHION

Hair Roll Will Comb.
Naturally it was a New York man who was so impressed by the amazing coiffures he saw about him that he invented the combined hair roll and comb. Realizing the importance of a pompadour as an ornament, this man constructed a roll on which it can be built securely and on which it will weather.



POMPADOUR COMB. In windy days and upholds the weight of Merry Widow hats. This superstructure consists of a roll of fine wire netting, inside of which are affixed three combs, curved so that they conform to the curve of the roll. These combs, of course, pass through the hair and hold both the roll and the pompadour in place. The advantage of the wire roll over the old-fashioned hair "rat" are many and obvious. It is much lighter and cleaner and cooler in summer and it holds the hair up much better than the soft hair "rat." With the old style a woman never knew but that the pompadour might be mashed as flat as a flounder when she took her hat off. With the wire roll she knows it won't.

The Too-Clever Woman.
Man unjustly accuses woman of enjoying a monopoly of vanity, when, as a matter of fact, no woman is any more vain than most men, and in some respects more man is so much more vain than woman that comparison is ridiculous. A good many men spend as much time as any belle over their attire and the manner of its assumption on state occasions, but the real vanity of man concerns his brains. He likes a clever woman, but the very instant he suspects she is cleverer than he, he takes fright. His vanity is hurt.

Inasmuch as awe and love are not given to rambling leafy lanes hand in hand, and man in his superiority likes to believe woman dependent upon him mentally as well as for creature needs, the woman who is really clever will never allow her cleverness to obtrude itself too strongly upon men. Wit is a good servant, but a bad master. The girl who acquires a reputation for putting on airs, or being "smart," is never popular among men. The too-clever woman is handicapped by her cleverness. It sometimes pays to pamper foolish, egotistic man, and use wit with discretion.

Stunning Cloth Costume.



Wood brown chiffon broadcloth was used in the construction of a stunning gown pictured in above illustration. The front panel is trimmed on each side from shoulder to foot with brown velvet covered buttons, as are the pointed pieces on each side. The round collar and stock are white lace, the former trimmed with a band and bow of narrow velvet ribbon in a lovely shade of maroon, matching that used for the turban, whose only decoration is a full white aligrette. A handsome sable pelerine completes the costume.

To Make Cloth Waterproof.

"Take 8 ounces of sugar of lead, 8 ounces of powdered alum and 2½ gallons of lukewarm water," says Woman's Home Companion for April. "Mix in a tub and let stand for twenty-four hours. Stir thoroughly when first mixed and occasionally for the first hour, to dissolve the ingredients. Take the gar-

ment (overcoat, suit or dress, anything of woolen or cotton material), brush thoroughly, and let soak for twenty-four hours. Take out, let drip until almost dry (don't wring), hang in the air until dry, then press as usual. Water will fall off as from the proverbial 'duck's back.' One can use a suit treated in this way on hunting trips and in a driving rain, and come home dry. It does not destroy or interfere with the ventilation or injure the fabric in the slightest degree. The quantities as given here cost about 20 cents, and will successfully waterproof an overcoat and suit, or in proportion."

Fads and Fancies in Dress

Foliage colorings abound. Enormous black cherries are used on some of the hats.

Coats for girls' suits are plain and almost straight.

The latest Parisian novelty is the hand-tucked waist.

Some of the standing collars are hemstitched around the top.

Belts will match the skirts instead of the waists this season.

Most of the new crepe blouses are inset with Irish crochet lace.

Pretty little neck bows are made of colored open work embroidery.

The new hats, almost without exception, show exaggerated crowns.

Swiss embroidery, whether hand done or machine, gives excellent effects.

Some of the colored linens for suits have a pin stripe of white through them.

Sleeves are longer and flatter and they closely follow the lines of the arm.

Hair ornaments are large, the newest barrettes being from two to three inches wide.

A charming finish to the waist is the tie known as the directoire, made of crochet lace.

Dainty hand-painted lace blouses are being worn with the dressy tailored suits.

Tulle is to be much worn for sashes and to veil and tone down an otherwise garish gown.

Overdresses of one sort or another are seen everywhere on the more elaborate gowns.

Filled frocks—not as frilly as of old, but more fluffily charming—have been seen on which little ruffles of lace and gauze trim both skirt and bodice. Some effective cloth gowns, simple enough for walking costumes, yet smart enough for paying calls, are being made in close, but not tight-fitting robes.

Beauty Tip.

The carriage of the figure is even more important than the lines of the figure itself. A beautiful figure poorly carried shows none of its beauty, while a poor figure well carried with grace and dignity gives a distinction which is in itself beautiful. To acquire a good carriage it is necessary to study the required pose carefully in the mirror, to then remember to take that pose whenever rising from a chair, and to hold it steadfastly, says Harper's Bazar. It requires a constant watchfulness which makes one self-conscious at first, but in time becomes a habit—shoulders back and down, abdomen in, head up and chin in.

Wash Up, Not Down.

When washing painted walls or varnished woodwork most people begin at the top and wash down, the water running down over the dirt, causing streaks to appear, which are hard to rub out. You can avoid this by starting at the bottom and washing up. A good cleanser for this purpose is castile soap, and a half pound to one and a half gallons of water. Boil until dissolved.



HEALTH BEAUTY

A mustard plaster for a young child should be half flour.

A couple of soda salts, or a teaspoonful of cooking soda in water, will often stave off a sick headache.

For sudden attacks of rheumatism, pains in the joints, etc., a flannel

made of mustard and water will often prove an effective temporary remedy.

Don't neglect the value of sunlight, fresh air and a good digestion as beauty makers. Live out of doors and eat sparingly, and the measure of beauty that is yours will be sensibly enhanced.

The flat effect on the top of the head, so much in vogue at present, should not be adopted by the girl or woman of round, full-faced type. She should be faithful to the pompadour raised well above the forehead, and the hair puffed slightly at the sides, no matter what fashion demands.

Gray hair requires more care than brown, blonde or black, in order to bring out the delicate shade. If not carefully washed and not immaculately clean it will be streaky and inclined to show yellowish tones, which are far from pretty and not nearly so becoming and dignified as pure white or gray.

The best way to overcome scrawny arms is to practice tensing exercises many times daily. Stretch the arm at right angles to the body, holding themselves very taut; clench the hand and draw up to the shoulder, using as much force as if lifting a heavy weight. Repeat until the arm begins to get stiff. Massaging the arms with hot olive oil for fifteen minutes night and morning will also help to make them plump.

A Draped Costume.



This gown is of empire design, made of dull pink messaline. The yoke and sleeves are of tucked chiffon in a pale pink that is almost white. The trimming is of gold lace applique. The hat is of pink corded silk, adorned with black, uncured ostrich feathers. The long ermine scarf is finished with heavy gold tassels.

Mending Stockings.

The feet of new stockings sometimes shrink so that they are too small for the wearer. They may be remodeled in this way: Cut out the heels, open the leg so that from the toe to the end of the opening is the desired length of foot. Make or cut from some other pair the heels and as much of the foot as is needed to lengthen out the first pair and insert in the opening. Be sure to cut the heel and portion of the foot deep enough so that the stocking will not be too small across the instep. This is much better than putting in entirely new feet, as there will be no seams near the toes, and the feet usually shrink only in length.

Women Doctors in Prisons.

France has found that women physicians in the prisons are very successful, and no doubt they might do much to bring to a proper frame of mind the poor convicts, who are in many cases only the victims of circumstances and are only too happy to receive the hopeful and encouraging word a woman is usually so able to give.

Simple Suggestion.

Looking to please the women, The tailor new designs Another change in gowncraft— He leaves out all the lines, Now, if he really wanted, In men he could joy brew By the determination To drop the figures, too. —New York Sun.

UNCLE JOSHUA'S FLIES.

Occasion for Aunt Eliza's Statement of Matrimonial Philosophy.

Uncle Joshua was catching flies. Uncle Joshua's method of catching flies was to stalk them one by one, following them about the room with a stealthy shuffle and bringing his big hand down with a ponderous slap, which nine flies out of ten easily evaded. It must be confessed that if a fly was caught, it proved fatal.

Betty, watching Aunt Eliza beat up a pan of gingerbread in the kitchen, listened to the shuffle and thump and muttered exclamations till it got upon her nerves. Aunt Eliza's face, over the gingerbread, was full of placid content. Finally Betty could stand it no longer.

"Aunt Eliza," she asked, "doesn't it drive you wild to hear Uncle Joshua catch flies?"

Aunt Eliza laughed. "Bless you, no, child. It don't hurt the flies any. By and by, when I get round to it, I'll drive them out. There ain't more'n half a dozen in there, ever, but he likes to think he's clearing them out."

"But he thumps so," Betty answered, laughing, and yet persistent.

Aunt Eliza glanced at Betty's left hand, and her wise eyes became grave.

"There was a time once," she said, slowly, "when Joshua's chasing flies nearly drove me wild. It was the second year we were married. If we'd discovered nerves in those days, I suppose I'd have said it got on my nerves, and gone off to a rest-cure or something. As we hadn't, I fought it out myself."

"Joshua was real kind and thoughtful and a generous provider—in all the big things, I knew he was a man in a hundred. And he was patient, too, over my quick speeches."

"Then I thought about the other men I knew. Eli Potter used to sit with his feet in the oven—I couldn't have stood that, anyway. And Jacob Jarvis was the worst hand for tracking in mud you ever saw, and Jont Kilgrove never would wear a collar, even to church—and so it went. It seemed as if every man had to let off steam somewhere; and when I thought it all over, I concluded that flies were about the best of the lot; they don't last more'n three months, anyway."

"So after that when Joshua chased flies, I'd go and do something I specially liked to do till 'twas over, and presently it got so I didn't mind it a bit. Mercy sakes, child, the best man that ever lived will have some little way or other that you'll have to get around. The secret is in seeing how little it is beside his love."

Betty, looking thoughtfully at her ring, was silent. From the sitting room came a thump and a triumphant exclamation. Uncle Joshua had caught a fly.—Youth's Companion.

Hotel Cells.

The chief difference between the average hotel cell and the average prison cell, viewed from the standpoint of social psychology, is that one is locked on the inside to keep outsiders out, while the other is locked on the outside to keep insiders in. The occupant of the hotel cell is afraid that something will be done to him or that something will be taken from him by some one who ought to be in a prison cell. That is the theory of it.

"Lock your door and leave your valuables at the office," cautions the obliging innkeeper. "If you had valuables you wouldn't be here," observes the witty prison keeper. That is to say, the question of valuables seems to enter largely into the matter.

It would be great to have a civilization which considered valuable only those things which could not be stolen, such as mental and moral equipment, skill and goodfellowship. Then we could be a little more sociable. We could talk to each other without buttoning our coats or feeling for our diamond studs every few minutes. Then the man who willingly secluded himself in a stuffy hotel cell could be locked in and made to stay there, on the ground that something terrible was the matter with him.—Success Magazine.



The Boss—So it was your grandmother's funeral kept you away from the office yesterday? Who officiated? Johnny—De umphre.

It Depended.

"Is your mother at home, little girl?" "Are you the lady with the new dress or the one from the installment house?"

The empty back seat of a big automobile is one of the things that add to the discontent of a man on foot.



Making Hard Soap.

Put on a pair of old gloves; open a can of the best patent lye; empty it into a stone jar; add one quart of cold or warm water and stir with a stick until the lye is thoroughly dissolved. Put the grease on in a pot over a slow fire to melt. When it is liquid, dip a cheesecloth into hot water, wring hard and strain two quarts of the grease into a pail; add this to the dissolved lye and stir until it looks like a smooth sirup. Now let it stand, stirring now and then. When it is like thick gruel, have an old bread pan ready to receive the "gruel." First, line the bottom with thick paper cut to fit; dip a clean cloth into cold water, wring it dry and spread it smoothly all over the pan, covering sides as well as the bottom. Pour in the soap; smooth it on top and let it stand to harden. When it begins to harden all over, cut into squares with a broad-bladed knife. When quite firm, lift the squares from the pan; lay them on clean paper, not touching one another. When perfectly hard it is ready for use.

Steam-Cooked Food.

By a very simple improvement in the familiar cooker, it is claimed that the preparation of food is greatly facilitated. The cooker consists of two pans, one nested within the other and the improvement referred to lies simply in the making of a number of perforations along the edge of the inner receptacle, which is the one designed to contain the food to be treated. The lid fits over both pans in such a way that steam from the water in the lower receptacle passes up to the interior of the chamber containing the food. Because of the additional heat the cooking is accomplished in less time and the moisture supplied by the steam prevents the food from becoming too dry.

Potato Shells.

Add to a pint of hot mashed potatoes half a teaspoonful of celery salt, one-fourth of a teaspoonful of Hungarian paprika, a tablespoonful each of butter and cream and the stiffly beaten whites of two eggs; press firmly into buttered shells, unmold carefully, brush the corrugated side with beaten yolk, lay on a buttered pan and bake brown; garnish with parsley.

Raised Waffles.

Raised waffles are excellent. Scald two cupsful of milk in a double boiler, add a rounding tablespoonful of butter, one-quarter cup of sugar and a level teaspoonful of salt. When lukewarm add one-half yeast cake dissolved in one-quarter cup of lukewarm water, three cupsful of sifted flour and two well-beaten eggs. Cover, let rise very light and bake.

Pecan Cookies.

Cream one scant teaspoonful of butter with half a cup of sugar; add two eggs, one scant cup of flour, one teaspoonful of baking powder, one-half teaspoonful of salt, four tablespoonfuls of milk, a generous cup of chopped pecan meats and vanilla to flavor. Drop with a teaspoonful on buttered pans about 2 inches apart. Bake in moderate oven.

Graham Crisps.

Mix two cups of graham flour with one teaspoon of salt and one cup of water. Roll out rather thin. Cut into rounds. Put a layer on a greased pan, brush them with melted butter and put on another layer, pinch edges together, brush again with butter, prick clear through both layers in several places and bake twenty minutes in a hot oven.

Imitation Sauerkraut.

Select a small, solid head of cabbage and chop it up fine. Place in a granite or porcelain kettle for twenty-four hours. Before putting away add salt and a little water; cover well; next drain off the water, rinse well and fry in fat, lard or butter, as may be desired. It also can be boiled with meat.

Bird's Nest Pudding.

Cover the bottom of a granite plate with sliced apples, cover with a soft, rich biscuit dough, bake and serve with the apples on top, sprinkled with sugar and dotted with bits of butter. Cream may be served with it if desired.

Washing Fluid.

A useful washing fluid is made by boiling together half a pound of slaked lime and a pound of soda in six parts of water for two hours. Let it settle and then pour off the clear liquid for use.